

Changes to the Food Buying Guide for Child Nutrition Programs

PURPOSE: To attach a list of pen and ink changes/corrections that should be made to each Food Buying Guide (FBG).

SCOPE: All institutions and facilities participating in the Child Nutrition Programs

DESCRIPTION: The following pages address errors in and provide changes to be made in the USDA Food Buying Guide. All changes are highlighted for easy identification.

The following two paragraphs offer additional clarification pertaining to the grains/breads section of the FBG.

Cooked rice and pasta yields vary depending on how they are cooked. The pasta entries each have a specific time that they are boiled. This was done to better define what level of doneness the yields represented. The rice yields were not given a cook time, but USDA did use the lower range of the yields for each type of rice so that the user will always have enough prepared.

Many things can change the yield of pasta and rice. If you consistently get a different yield with pasta or rice (or any other product in the FBG) USDA suggests determining your own yield for the product and the cooking method. There is a general outline of how this should be done in the introduction of the FBG on pages 3 and 4.

Source: USDA, School and Community Nutrition Programs, Policy #03-19
USDA, Child and Adult Care Food Program, Policy #03-17
USDA, Summer Food Service Program for Children, Policy #03-15

Pen and Ink Changes to be made to the November 2001 *Food Buying Guide for Child Nutrition Programs*

Introduction

- 1) Page I-15 – Change Footnote number two. Add footnote number nine. Footnote number nine should be contiguous with the word “juice” under the Vegetable/Fruit portion of the chart.

VEGETABLE or FRUIT ²			
Juice ^{2,9} , fruit, and/or vegetable	1/2 cup	1/2 cup	3/4 cup
² Full strength vegetable and/or fruit juice or an equivalent quantity of any combination of vegetable(s), fruit(s), and juice.			
⁹ Juice may not be served when milk is the only other component.			

- 2) Page I-23 – Add footnote number nine. Footnote number nine should be contiguous with the word “juice” under the Vegetable/Fruit portion of the chart.

VEGETABLE or FRUIT ²			
Juice ^{2,9} , fruit, and/or vegetable	1/2 cup	1/2 cup	3/4 cup
⁹ Juice may not be served when milk is the only other component.			

Section 1: Meat/Meat Alternates

- 3) Page 1-13 - Add an entry for beef brisket, fresh, with out bone, ¼” trim.

Beef Brisket, fresh or frozen <i>Without bone</i> <i>¼- inch Trim</i>	Pound	7.36	1 oz cooked lean meat	13.6	1 lb AP = 0.46
	Pound	4.90	1-1/2 oz cooked lean meat	20.5	lb cooked, lean meat

- 4) Page 1-15 - Add an entry for beef flank steak ¼ inch trim.

Beef Flank Steak, fresh or frozen <i>¼- inch Trim</i>	Pound	10.7	1 oz cooked lean meat	9.4	1 lb AP = 0.67
	Pound	7.14	1-1/2 oz cooked lean meat	14.1	lb cooked lean meat

- 5) Page 1-21 – Beef Stew Meat – Add description “composite of trimmed retail cuts” and “without bone”.

Beef Stew Meat, fresh or frozen	Pound	9.76	1 oz cooked lean meat	10.3	1 lb AP = 0.61
<i>Composite of trimmed retail cuts</i>	Pound	6.50	1-1/2 oz cooked lean meat	15.4	lb cooked lean meat
<i>Without bone</i>					
<i>Practically-free-of-fat</i>					

- 6) Page 1-24 - Cheese spread – In column 3 change 5.30 servings per pound to 5.33 servings per lb.

Cheese	Pound	8.00	2 oz serving	12.5	
Cheese spread ¹⁴			(1 oz meat alternate)		
<i>Process</i>	Pound	5.33	3 oz serving (1-1/2 oz meat alternate)	18.8	

- 7) Page 1-36 and 1-37 – Frankfurters, Bologna – replace footnote number 24 with the following footnote.

24 Includes meat and poultry products. Yields are based on products that do not contain meat or poultry byproducts, cereals, binders or extenders, except to include those products containing Alternate Protein Products (APP) within the limits specified in 9 CFR 319.180(e) and meeting the requirements of Appendix A of 7 CFR 210, 220, 225 and 226. No other binders and extenders may be used in conjunction with the APP to receive the ounce per ounce crediting.

- 8) Page 1-44 – Pork Loin Roast, fresh or frozen, without bone 1/4 inch trim (like IMPS #413) –Change yield data.

Pork Loin Roast, fresh or frozen	Pound	9.28	1 oz cooked lean meat	10.8	1 lb AP = 0.58
<i>Without bone</i>	Pound	6.18	1-1/2 oz cooked lean meat	16.2	lb cooked, trimmed, sliced lean meat
<i>1/4-inch trim</i>					
<i>(Like IMPS# 413)</i>					

- 9) Page 1-48 – Pork, Mild Cured, Ready to Cook, chilled or frozen³²- Add an entry for Pork, Mild Cured, Ready to Cook, Chilled or Frozen, Ham, without bone.

Pork, Mild Cured, Ready-to-cook, chilled or frozen	Pound	10.0	1 oz cooked lean meat	10.0	1 lb AP = 0.63
Ham	Pound	6.72	1-1/2 oz cooked lean meat	14.9	lb cooked lean meat
<i>Without bone</i>					

10) Page 1-63 - Turkey Ham, fully cooked, chilled or frozen – Remove “includes USDA commodity”

Turkey Ham, Fully cooked, chilled or frozen ⁴¹	Pound	11.2	1.4 oz serving (1 oz cooked turkey)	9.0	1 lb AP = 0.70 lb cooked turkey
	Pound	7.46	2.1 oz serving (1-1/2 oz cooked turkey)	13.5	

11) Page 1-63 – Add an entry for the USDA commodity turkey ham 15% added ingredients.

Turkey Ham, Fully cooked, chilled or frozen <u>15% added ingredients</u> <i>Includes USDA Commodity</i>	Pound	9.41	1.7 oz serving (1 oz cooked turkey)	10.6	1 lb AP = 0.59 lb cooked turkey
	Pound	6.27	2.6 oz serving (1-1/2 oz cooked turkey)	15.9	

12) Page 1-66- “Yogurt, fresh plain or flavored, sweetened or unsweetened, commercially prepared” Change ½ oz to 1 oz meat alternate in the serving size per meal contribution column for the four ounce serving size.

Yogurt, fresh ⁴⁴ <i>Plain or Flavored Sweetened or Unsweetened – Commercially-prepared</i>	32 fl oz container	8.00	1/2 cup or 4 oz yogurt (1 oz meat alternate)	12.5	
	32 fl oz container	5.33	3/4 cup or 6 oz yogurt (1-1/2 oz meat alternate)	18.8	
	32 fl oz container	4.00	1 cup or 8 oz yogurt (2 oz meat alternate)	25.0	
	4 fl oz cup	1.00	One 4oz container yogurt (1oz meat alternate)	100.0	
	6 fl oz cup	1.00	One 6oz container yogurt (1-1/2 oz meat alternate)	100.0	
	8 fl oz	1.00	One 8oz container yogurt (2 oz meat alternate)	100.0	

Section 2: Vegetables/Fruits

13) Page 2-1 – The first sentence of the second bullet should read as follows.

You may not count any single fruit or vegetable toward the recommended serving size unless it provides at least 1/8 cup.

14) Page 2-16 - Add “drained” to column 6 for Beans, green, frozen, whole, includes USDA commodity

Beans, Green, frozen <i>Whole</i> <i>Includes USDA</i> <i>Commodity</i>	Pound	10.7	1/4 cup cooked, drained vegetable	9.4	1 lb AP = 0.88 lb (about 2-5/8 cups) cooked, drained vegetable
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15) Page 2-19 – Add Bean Products, dry beans canned, Beans with Bacon in Sauce

Bean Products, dry beans, canned	Pound	4.70	3/8 cup serving (about 1/4 cup heated beans)	21.3	
Beans with Bacon in Sauce	Pound	3.13	1/2-cup plus 1 Tbsp serving (about 3/8-cup heated beans)	32.0	

16) Page 2-20 – Beans, Soy, fresh (Edamame) shelled – remove the information from column six and add it to column six for Beans, Soy, fresh (Edamame) whole, in shell.

Beans, Soy, fresh (Edamame) Shelled	Pound	10.7	1/4 cup cooked, drained vegetable	9.4	
Beans, Soy, fresh (Edamame) <i>Whole</i> <i>In shell</i>	Pound	6.90	1/4 cup cooked, drained, shelled vegetable	14.5	1 lb in pod = 0.65 lb (about 1-3/4 cups) blanched, shelled beans

17) Page 2-38 – Cucumbers, fresh, whole, unpared – In column six the 84% yield for unpared sliced cucumber should be for pared sliced cucumber. Remove the “un”.

Cucumbers, fresh <i>Whole</i> <i>Unpared</i>	Pound	11.1	1/4 cup unpared, diced vegetable	9.1	1 lb AP = .98 lb (about 2-3/4 cups) ready-to-serve raw, unpared, diced cucumber
	Pound	12.4	1/4 cup unpared, sliced vegetable	8.1	1 lb AP = 0.84 lb ready-to-serve raw, pared , sliced cucumber

18) Page 2-40 - Grapefruit, fresh, 27-32 count, whole – add to column 6 “1 lb AP = 0.48 lb (7/8 cup) grapefruit juice”.

Grapefruit, fresh <i>27-32 Count (large)</i> <i>Whole</i>	Pound	6.48	1/4 cup fruit sections peeled (about 2 sections)	15.5	1 lb AP = 0.74 lb (about 1-5/8 cups) peeled, ready-to-serve raw grapefruit sections
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	Pound	4.53	1/4 cup fruit sections, peeled, without membrane (about 2 sections)	22.1	1 lb AP = 0.58 lb (about 1-1/8 cups) ready to serve raw, peeled grapefruit sections without membrane
	Pound	2.00	1/2 fruit (about 1/2 cup fruit and juice)	50.0	1 lb AP = 0.48 lb (7/8 cup) grapefruit juice

19) Page 2-43 - Juices, frozen concentrated, any fruit, includes USDA commodity – In column 2 change the (about 32 oz)” to “(about 38 oz).

Juices, frozen ⁶ <i>Concentrated, any fruit (such as apple, grape, grapefruit, grapefruit-orange, and orange. (1 part juice to 3 parts water)</i>	32 fl oz can (about 38 oz)	64.0	1 tablespoon concentrate (1/4 cup fruit juice)	1.6	32 fl oz can reconstituted = 16 cups (128 fl oz). Reconstitute 1 part juice with not more than 3 parts water
<i>Includes USDA Commodity</i>	6 fl oz can (about 7 oz)	12.0	1 tablespoon concentrate (1/4 cup fruit juice)	8.4	6 fl oz can reconstituted = 3 cups (24 fl oz)

20) Page 2-45 – Lentils, dry should be added to the Vegetables/Fruits section.

Lentils, dry	Pound	29.6	1/4 cup cooked lentils	3.4	1 lb dry = about 2-3/8 cups dry
	Pound	19.7	3/8 cup cooked lentils	5.1	

21) Page 2-53 – Peaches, fresh, whole – Add size 88 to the size 84, change yields as follows.

Peaches, fresh <i>Size 88 and 84 (small) (2-1/8 inch diameter)</i>	Pound	5.50	1 whole, raw small peach (about 3/8 cup fruit)	18.2	
<i>Whole</i>	Pound	8.25	1/4 cup fruit (about 2/3 peach)	12.2	
Peaches, fresh <i>Size 64 & 60 (medium) (2-1/2 inch diameter)</i>	Pound	3.50	1 whole raw peach (about 2/3 cup fruit)	28.6	1 lb AP = 0.76 lb ready-to-cook or serve unpeeled, pitted raw peach
<i>Whole</i>	Pound	7.00	1/4 cup fruit (about 1/2 peach)	14.7	

21) Page 2-63 - Pineapple, canned, chunks, packed in juice or light syrup, includes USDA commodity – add the data for 1 lb.

Pineapple, canned <i>Chunks</i> <i>Packed in juice or light syrup</i> <i>Includes USDA Commodity</i>	No. 10 can (106 oz)	49.9	1/4 cup fruit and syrup	2.1	1 No. 10 can = about 12-3/8 cups pineapple and juice
	No. 10 can (106 oz)	31.8	1/4 cup drained fruit	3.2	1 No. 10 can = about 64.6 oz (8 cups) drained pineapple
	No. 2 can (20 oz)	9.40	1/4 cup fruit and syrup	10.7	1 No. 2 can = about 12.4 oz (1-7/8 cups) drained pineapple

22) Page 2-63 - Pineapple, canned, slices, packed in juice or light syrup, includes USDA commodity – Change the number of slices in column 6 from 66 to 60 for the No 10 can.

Pineapple, canned <i>Slices</i> <i>Packed in juice or light syrup</i> <i>Includes USDA Commodity</i>	No. 10 can (107 oz)	47.5	1/4 cup fruit and juice	2.2	1 No. 10 can = about 62 oz (9-1/3 cups or 60 slices) drained pineapple
	No. 10 can (107 oz)	37.7	1/4 cup drained fruit (about 1-3/4 slices)	2.7	

23) Page 2-69 – Potatoes, French fries, curly – Change to read as follows.

Potatoes, French Fries, frozen <i>Curly (1/3-inch width)</i>	Pound	16.2	1/4 cup cooked vegetable	6.2	1 lb AP = 0.66 lb baked French fries (about 4 cups)
	4-1/2 lb pkg	72.9	1/4 cup cooked vegetable	1.4	

24) Page 2-69 – Potatoes, French fries, shoestring, straight cut, low moisture – Change to read as follows

Potatoes, French Fries, frozen <i>Shoestring</i> <i>Straight cut</i> <i>Low moisture</i>	Pound	14.2	1/4 cup cooked vegetable	7.1	1 lb AP = 0.59 lb (about 3-1/2 cups) baked French fries
	4-1/2 lb pkg	63.9	1/4 cup cooked vegetable	1.6	

25) Page 2-70 – Potato Products, dehydrated, Hashed browns – Add dry weight information to column six.

Potato Products, dehydrated <i>Hashed Browned</i>	Pound	24.1	1/4 cup reconstituted, cooked vegetable	4.2	1 lb dry = 6 cups reconstituted, cooked potato 1 lb dry = about 4-¾ cups dry hash browns
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26) Page 2-77 - Strawberries, frozen, sliced, sweetened, includes USDA commodity – Add “cup” after ¼ in column four.

Strawberries, frozen <i>Sliced Sweetened Includes USDA Commodity</i>	Pound	7.10	1/4 cup thawed fruit and juice	14.1	
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Section 3: Grains/Breads

27) Page 3-29 - Rice, White, long grain, instant, dry – for the ¾ cup of rice entry change column 3 and column 5 to 9.33 and 10.8 respectively.

Rice (Group H) <i>White Long grain Instant Dry</i>	Pound	28.0	1/4 cup cooked	3.6	1 lb dry = about 4-1/2 cups dry
	Pound	14.0	1/2 cup prepared with boiling water	7.2	1 lb dry = about 7 cups cooked
	Pound	9.33	3/4 cup prepared with boiling water	10.8	1 cup dry = about 1-1/2 cups cooked

28) Page 3-29 – Rice, White, Long Grain, Parboiled(converted), Dry – Change yields as below.

Rice (Group H) <i>White Long grain Parboiled (Converted) Dry</i>	Pound	28	1/4 cup cooked	3.6	1 lb dry = about 2-1/2 cups dry
	Pound	14	1/2 cup cooked	7.2	1 lb dry = about 7 cups cooked
	Pound	9.33	3/4 cup cooked	10.8	1 cup dry = about 2-¾ cups cooked

Section 4: Milk

29) Page 4-2 - Milk, fluid – In the entry for ½ cup (4 fl oz) column 5 should read “100.0”.

Milk, fluid <i>Skim or Nonfat milk,</i> <i>Lowfat milk,</i> <i>Reduced fat milk,</i> <i>Whole milk,</i> <i>Lactose-reduced milk,</i> <i>Lactose-free milk,</i> <i>Buttermilk,</i> <i>Acidified milk</i> <i>(unflavored or flavored)</i>	1/2 cup (4 fl oz)	1.0	1/2 cup milk	100.0	
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